



## ~ Chef's Spring Menu ~

Select One From Each Course \$45 per guest.

*Add Wine Pairings \$30 per guest.*

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### ~ First Course ~

#### KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Chives (D,G)

*Pinot Project Pinot Noir or Grace Winery Rose*

#### SAKURA PORK BELLY

Coriander, Herb Chermoula, Pea & Radish Salad

*Washington Hills Riesling or White Dog Red Blend*

#### GEM LETTUCE

Eagle Road Farm Carrots, Green Goddess Dressing,  
Toasted Pistachio Nuts (D,N)

*Grace Winery Rose or Bailly Lapierre Sparkling Rose*

#### SANDY RIDGE DEVEILED EGGS

Cage Free Eggs, Chef's Choice of Fillings

*Tisdale Pinot Grigio or Alias Chardonnay*

#### CAESAR SALAD

Romaine, Red Endive, Croutons, Parmesan,  
Lemon Anchovy Dressing (D,G)

*Bogle Sauvignon Blanc or Alias Chardonnay*

### ~ Second Course ~

#### SPICY LAMB BOLOGNESE

Severino Rigatoni, Jersey Crushed Tomatoes,  
Wilted Spinach, Basil (D,G)

*Pennswoods White Dog Red or Leese-Fitch Zinfandel*

#### VERLASSO SALMON

Asparagus, Horseradish Butter Sauce

*Trefethen Chardonnay or Iris Pinot Noir*

#### GIANNONE FARM ROASTED HALF CHICKEN

Dilly New Potatoes, Sugar Snap Peas,  
Lemon Pecan Butter Sauce (D,N)

*Pinot Project Pinot Noir or Grace Winery Rose*

#### VEGAN CHEESE BURGER

Double Smash Patties, Vegan Cheddar, Caramelized Onions  
Adobo Steak Sauce, Mushroom "Bacon" Sweet Potato Bun (G)

*Robert Hall Cabernet Sauvignon or Deloach Merlot*

#### THAI STEAK NOODLE SALAD

Chilled Tenderloin Tips, Udon Noodles, Shiitake, Spiced Peanuts,  
Local Baby Greens, Cilantro Lime Vinaigrette (G,N)

*Pinot Project Pinot Noir or Grace Winery Rose*

### ~ Dessert ~

#### DESSERT TRIO

Chef's Seasonal Taste of Three Bites (D,G,N)

*Graham's 10yr Tawny Port or Smith and Woodhouse LBV Port*

Allergy Key: D Dairy, G Gluten, N Nuts, S Shellfish

\*Consuming raw or under cooked seafood, shellfish, eggs or meats  
increases the risk of food borne illness.